

APPLY FOR A WORLDCHEFS ENDORSEMENT

Endorsed competitions must be organized by Worldchefs or a National Association of Worldchefs and can be in conjunction with a company engaged by either of the two parties.

The following Rules apply, in conjunction with other Culinary Competition Rules as defined by the Worldchefs Culinary Competition Committee.

	Global 5.000€	International 2.500€	Continental 1.000€	National 500€	Regional 300€
BENEFITS & REQUIREMENTS	Apply 6 months early to avoid a 20% penalty fee.	Apply 6 months early to avoid a 20% penalty fee.	Apply 6 months early to avoid a 20% penalty fee.	Apply 4 months early to avoid a 20% penalty fee.	Apply 4 months early to avoid a 20% penalty fee.
Competition Management System	Included*	Included*	Included*	Optional†	Optional†
Worldchefs Digital Credentials	Included for all competitors and jury members.	Included for all competitors and jury members.	Included for up to 1.000 competitors and jury members and an cost of 1 euro per additional badge	Included for up to 500 competitors and jury members and an cost of 1 euro per additional badge	Included for up to 300 competitors and jury members and an cost of 1 euro per additional badge
Competition Requirement	Regional and Individual competition is required	Regional and Individual competition is required	They must organize small team events made up of 2 competitors or more	Ideal to have regional cuisine competition	Ideal to have regional cuisine competition
Jury Requirement <small>(List of jury members must be provided 3 months prior to the event)</small>	Members of the jury must be Worldchefs Certified International Judges	Members of the jury must be Worldchefs Certified International Judges	Members of the jury must be Worldchefs Certified International or Continental Judges	The head judge must be a Worldchefs Certified International Judge	The head judge for each group must be at least a Worldchefs Certified Continental Judge and the competition chairman, must be a Worldchefs Certified International Judge
Head Judge Requirement	Worldchefs Certified International Judges	Worldchefs Certified International Judges	Worldchefs Certified International Judges	Worldchefs Certified International or Continental Judges	Worldchefs Certified Continental or Regional Judges
Observers Judge Requirement <small>(Can be a member of the jury)</small>	2	2	1	1	1
Observer Report <small>(To be sent to the organizing committee and Culinary Competition Committee)</small>	Mandatory	Mandatory	Mandatory	Mandatory	Mandatory
Rookie Judge Requirement <small>(Expenses paid by each individual Rookie judge)</small>	Minimum of 6	Minimum of 6	Minimum of 6	No requirement	No requirement
Certificates	Organizers are required to issue certificates of participation.	Organizers are required to issue certificates of participation.	Organizers are required to issue certificates of participation.	Organizers are required to issue certificates of participation.	Organizers are required to issue certificates of participation.

Kitchen Requirements

1 x 10 rack combi oven
 1 x 6 rack combi oven
 2 x 2 doors GN chillers
 1 underbench chiller workbench
 1 x standing GN freezer
 1 x tilt pan
 6 range induction top
 1 x salamander
 1 10lt mixer
 1 5kg food processor
 1 set hot lights
 1 blast / shock chiller
 5 movable stainless steel work benches
 1 plate warmer
 1 electric hot box (scanbox)
 1 double sink
 1 hand sink
 Hand sanitizer station
 10 electrical plugs
 No exposed wooden benches / tables

1 x 10 rack combi oven
 1 x 2 door GN chiller
 1 underbench chiller workbench
 4 range induction top
 1 kenwood chef style mixer
 1 salamander
 4 movable stainless steel benches
 1 warm scan box
 1 double sink
 1 hand sink
 Hand sanitizer station
 10 electrical plugs
 No exposed wooden benches / tables

1 x 6 rack combi oven
 1 x 2 door GN chiller
 1 underbench chiller workbench
 4 range induction top
 1 kenwood chef style mixer
 1 salamander
 4 movable stainless steel benches
 1 warm scan box
 1 double sink
 1 hand sink
 Hand sanitizer station
 10 electrical plugs
 No exposed wooden benches / tables

2 range induction tops
 1 small oven (combi 0r under bench)
 2 x movable stainless steel benches
 1 salamander
 Access to water
 2 power points
 1 underbench chiller workbench
 No exposed wooden benches / tables

2 range induction tops
 1 small oven (combi 0r under bench)
 2 x movable stainless steel benches
 1 salamander
 Access to water
 2 power points
 1 underbench chiller workbench
 No exposed wooden benches / tables

Shared Kitchen Standards Minimum

Deep freezer
 Deep fryer
 Slicing machine
 Ice cream machine
 Ice machine or containers of ice
 Sink with running water

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 Deep fryer
 Slicing machine
 Ice cream machine
 Ice machine or containers of ice
 Sink with running water

Deep freezer
 Deep fryer
 Slicing machine
 Ice cream machine
 Ice machine or containers of ice
 Sink with running water

GN chiller or larger
 Deep fryer
 Ice machine or containers of ice
 Sink with running water

GN chiller or larger
 Deep fryer
 Ice machine or containers of ice
 Sink with running water

Cold Kitchen Standards Minimum

Marshalling area for competitors
 Set up tables for competitors
 Judges meeting point for feedback
 Tables for display with coverings
 Clear signage for entries
 Waste management system for end of competition

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Chefs Corner Standards Minimum

Chairs / tables
 Hot and cold food samples
 Hot and cold beverages
 Rest area for competitors

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 Hot and cold beverages
 Rest area for competitors

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